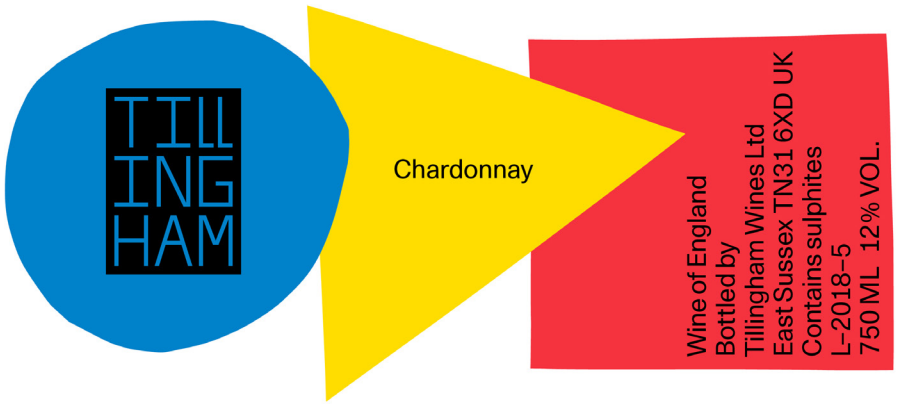

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NAME	Tillingham Chardonnay 2018
ESTATE	Tillingham, Peasmarsh, East Sussex, UK
VINTAGE	2018
ALC	12% VOL
GRAPE(S)	Chardonnay 100%

TASTING NOTE

Bursting out of the glass with a mixture of tropical and citrus fruit, with a classic buttery barrel character. This is zippy, fresh and very much a living wine. Great to drink now or will develop beautifully over the coming years.
Suitable for vegetarians / vegans: YES

BACKGROUND / VINIFICATION

- The grapes for this wine were crushed and macerated briefly before being pressed in a basket press to 4th fill French oak barrels.
- Fermented on gross lees and aged in barrel for 5 months with light batonnage.
- Racked to tank with inert gas and bottled unfiltered by gravity.
- Minimal sulphur added (20 ppm).
- Wild ferment.
- Zero filtration.
- Zero fining.

TECHNICAL

Free SO2: <5 ppm
Total SO2: <40 ppm
Acidity: 8.5 g/l
Residual sugar: 0 g/l